

## Carrot Cake

### Ingredients

- 1 1/4 cups almond flour
- 1/2 cup granulated stevia
- 1/2 cup brown sugar packed
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon Celtic or Himalayan salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup coconut Oil
- 2 large eggs room temperature
- 1 1/2 teaspoons vanilla extract
- 2 Tablespoons Almond Milk, Cashew Milk or Hemp Milk
- 1 1/2 cups dry grated carrots (no juice)
- ½ cup chopped walnuts or pecans optional
- 1 batch cream cheese frosting (listed below)

### Instructions

Preheat oven to 350F (175C)

Line a 12-count muffin pans with paper liners.

In the bowl of a stand mixer (or in a large bowl using an electric mixer), whisk together flour, sugars, baking powder, baking soda, salt, cinnamon and nutmeg.

Stir in coconut oil. Add eggs, one at a time, pausing to scrape down sides of the bowl after each addition. Beat until well-combined.

Stir in vanilla extract and milk.

Add carrots and nuts (if using). and stir until combined.

Evenly divide batter into cupcake liners, filling each 2/3-3/4 of the way full. Transfer to oven and bake on 350F (175C) for 20-25 minutes or until a toothpick inserted in the center comes out clean or with moist crumbs.

Allow to cool completely before decorating with cream cheese frosting\*.

### Notes

\*Cream cheese frosting recipe will decorate 12 cupcakes if you use as much frosting as seen in the photos. If you plan to just spread the frosting on the cupcakes, you can probably get away with cutting the frosting recipe in half.

## Cream Cheese Frosting

### Ingredients

1/2 cup (1 stick) unsalted butter softened

8 oz cream cheese softened (brick-style, not spreadable)

1 teaspoon vanilla extract

1/8 teaspoon Celtic or Himalayan salt

4 cups powdered sugar

### Instructions

Combine butter and cream cheese in the bowl of a stand mixer (or you may use an electric mixer) and beat until the consistency is creamy, combined, and free of chunks.

Add vanilla extract and salt and stir well to combine.

With mixer on low, gradually add powdered sugar until completely combined.

Use to frost completely cooled cake or cupcakes.